

The Event Center at Hampshire Hills



Wedding Packages

All In The Details

The Event Center at Hampshire Hills ensures your day is memorable and worry free. Our venue space is intimate with only one wedding taking place a day.

VENUE

The cocktail hour and reception take place in the newly renovated John Burns room. Our venue fee is \$1,000 for a 5 hour rental period (additional 1 hour for onsite ceremony). There are no food or beverage minimums.

Included in the venue rental:

- 60 inch round banquet tables, banquet chairs
- White or black tables linens, choice of napkin color
- Additional 5 or 8 foot long tables with linens, based on availability
- Professional service and bartending staff
- Outdoor cocktail hour options (at an additional fee)
- Use of Hampshire Hills campus grounds for photography
- Ample onsite parking

CEREMONY

We offer three ceremony site options - outdoor options include the beautiful lawn, in front of our white wedding arch or on our stone patio. Our indoor option is on the dance floor in the reception space. Our ceremony fee is \$500.

Included in the ceremony fee:

- White folding chairs
- Setup and breakdown of ceremony chairs
- Ceremony rehearsal and coordination
- Bridal suite and Americana room for bridal party use before ceremony
- Catering options available pre-ceremony include cheese display, fruit display, assorted tea sandwiches (additional fee)



Ready to Book Your Dream Day?

Lindsay Perrin, Event Coordinator: lperrin@hampshirehills.com

[603-673-7123](tel:603-673-7123), ext 253.



BAR & BEVERAGES

Open bar

- Charged based on the total number of drinks consumed on a per drink basis tallied by the bartender
- 20% gratuity added to the total balance

Cash bar

- Guests are responsible for their own drink purchases and gratuities

We offer options for bar customization including beer/wine only, open bar for a portion of the evening or up to a specific dollar amount.

Customize your reception with a Signature Drink of your choice- we can create signage or you can bring your own to display on the bar. Please inquire for pricing.

Non alcoholic beverage packages:

Coffee/ decaf / tea included in dining packages

Assorted soft drinks / lemonade / iced tea: Additional \$3 per person

No outside alcohol may be brought to or consumed on property.

ADDITIONAL DETAILS

Childrens meals: \$20 per child (ages 10 and under)

Chicken tenders & french fries

Pasta with marinara & garlic bread

Pasta with butter & garlic bread

Cheese pizza & french fries

Vendor meals: \$40 per vendor (chef's selection)



BOOKING AND DEPOSITS

A signed contract, rental agreement and non-refundable deposit of \$1,000 must be received in order to reserve your date. We require 50% of the estimated balance due one month before your event. Menu selections are due a month before your wedding date and final guest count two weeks before the event. Final balance is due one week prior to your wedding date based on your final headcount.



BOOK YOUR REHEARSAL DINNER OR BRIDAL SHOWER WITH US!

When you book your wedding with us, enjoy a 50% discount off the room rental for your rehearsal dinner or bridal shower. Offer based upon availability.



The Salon
at Hampshire Hills

Hair nail, make up and massage services are available at the Salon at Hampshire Hills. Call the salon to inquire about pricing and availability at 603.673.7123 x284 and visit www.salonathampshirehills.com

Ceremony Location Options



THE LAWN WITH WEDDING ARCH



THE STONE PATIO



THE JOHN BURNS ROOM



DINING PACKAGES

We offer two different dining packages: Gold (buffet) & Platinum (plated). All packages include:

- Chefs tasting, scheduled within six months of the wedding date
- Full staffing of your banquet captain, bartenders & servers
- Champagne or sparkling cider toast for each guest
- Custom wedding cake from Jacques Pastries
- Selection of appetizers, entrees, and signature sides
- Ability to offer separate plates for dietary restrictions or vegetarians
- Cake cutting and plating
- Coffee, decaf and tea service

Package prices do not include 8.5% meals tax, 17% gratuity or 5% admin fee on balance

DINING PACKAGE ENHANCEMENTS

Carving stations (additional chef charge of \$100, plus "market price" per person)

- Prime rib
- Turkey breast

Dessert embellishments (\$4 pp):

- Fresh cookies & brownies
- Assorted dessert bars
- Chocolate covered strawberries

Late Night Add Ons (\$6 pp)

- House popped popcorn bar & kettle chips
- French fries & sweet potato fries
- Chicken tenders
- Potstickers
- Pretzel bites & cheese dip

The Gold Package

Dinner buffet | \$80 per person

Fully Attended Bar | Champagne/Sparkling Cider Toast

Wedding Cake from Jacques Pastries | Chefs Tasting (within 6 month of wedding date)

Coffee/decaf/tea

STATIONARY APPETIZER DISPLAYS

Domestic & international cheeses paired with artisan crackers. An array of fresh fruits and vegetables with buttermilk herb dip

APPETIZER SELECTIONS

(CHOOSE THREE, STATIONARY, PASSED OR BOTH)

*asterisk denotes stationary option only

*Italian Meatballs**

Thai Spring Rolls

Spanakopita

*Honey Sriracha Chicken Meatballs**

*Brussel Sprouts**

Raspberry Brie Bites

*Chicken Tenders**

Pork Potstickers

*Chicken Satay**

Deviled Eggs

Artichoke & Boursin Beignet

Bacon Wrapped Scallops

Bacon Wrapped Chicken

Cucumber Boursin Canapes

Crab Cakes

Falafel Bites

*Stuffed Mushrooms**

SALAD SELECTIONS

CHOOSE ONE

House Greens Salad

Caesar Salad

ENTREE SELECTIONS

CHOOSE TWO

Roast Salmon

Pork Tenderloin

Roast Turkey

Braised BBQ Short Ribs

Chicken Picatta

Canneloni Florentine

Baked Haddock

Chicken Marsala

Pasta Primavera

Roast Chicken

Steak Tips

SIGNATURE SIDES

CHOOSE TWO

Garlic Mashed Potatoes

Maple Roast Butternut Squash

Steamed Broccoli

Roasted Fingerling Potatoes

Garlic Herb Green Beans

Wild Rice

Mashed Sweet Potatoes

Vegetable Medley

Rice Pilaf

The Platinum Package

Plated Dinner | \$100 per person

Fully Attended Bar | Champagne/Sparkling Cider Toast

Wedding Cake from Jacques Pastries | Chefs Tasting (within 6 month of wedding date)
Coffee/decaf/tea

STATIONARY APPETIZER DISPLAYS

Domestic & international cheeses paired with artisan crackers. An array of fresh fruits and vegetables with buttermilk herb dip

APPETIZER SELECTIONS

(CHOOSE FOUR, STATIONARY, PASSED OR BOTH)

*asterisk denotes stationary option only

<i>Italian Meatballs*</i>	<i>Thai Spring Rolls</i>	<i>Spanakopita</i>
<i>Honey Sriracha Chicken Meatballs*</i>	<i>Brussel Sprouts*</i>	<i>Raspberry Brie Bites</i>
<i>Chicken Tenders*</i>	<i>Pork Potstickers</i>	<i>Chicken Satay*</i>
<i>Deviled Eggs</i>	<i>Artichoke & Boursin Beignet</i>	<i>Bacon Wrapped Scallops</i>
<i>Bacon Wrapped Chicken</i>	<i>Cucumber Boursin Canapes</i>	<i>Crab Cakes</i>
	<i>Falafel Bites</i>	<i>Stuffed Mushrooms*</i>

PLATED SALAD SELECTIONS

CHOOSE ONE

House Greens Salad *Caesar Salad*

PLATED ENTREE SELECTIONS

CHOOSE TWO

Plus fresh artisan rolls & butter at each table

<i>Roast Salmon</i>	<i>Pork Tenderloin</i>	<i>Roast Turkey</i>
<i>Braised BBQ Short Ribs</i>	<i>Chicken Picatta</i>	<i>Mushroom Ravioli</i>
<i>Baked Haddock</i>	<i>Chicken Marsala</i>	<i>Zaatar Grilled Cauliflower Steak</i>
<i>Roast Chicken</i>	<i>Steak Tips</i>	<i>Lamb Chops **</i>
<i>Prime Rib **</i>	<i>Filet Mignon **</i>	

** Premium entrees, additional \$10 per person

SIGNATURE SIDES

CHOOSE ONE, PLUS CHEF'S SELECTION SEASONAL VEGETABLE

<i>Garlic Mashed Potatoes</i>	<i>Maple Roast Butternut Squash</i>	<i>Steamed Broccoli</i>
<i>Roasted Fingerling Potatoes</i>	<i>Garlic Herb Green Beans</i>	<i>Wild Rice</i>
<i>Mashed Sweet Potatoes</i>	<i>Vegetable Medley</i>	<i>Rice Pilaf</i>

Notes

